

Set Menu | 3 Course Meal | €65.00

STARTERS - select one dish

CREAMY MUSHROOM SOUP

fresh mushrooms, garlic, onion, thyme, fresh cream

CANNELLONI

ricotta, spinach, nutmeg, finished with pink sauce

LIVER PATE

chicken liver, butter, garlic, shallots, bacon, brandy, cream, pistachios

Happy New Year!

BROWN BUTTER SCALLOPS

scallops, garlic, butter, fresh thyme, lemon & pea puree

WARM MUSHROOM

fresh portobello, button mushrooms, garlic, truffle, celery, beetroot, herb lemon dressing

MAINS - select one dish

WILD SEABASS extra €5.00

local fresh sea bass, sauteed with garlic, shallots, butter, white wine and served with a potato mash and sauteed spinach

FRESH SALMON

fresh salmon fillet, delicately pan seared and finished in the oven, accompanied with a side parsley & coconut sauce, served with rice & mixed salad

PRAWN SAGANAKI

jumbo prawns, flambeed in ouzo, garlic, onion, mixed peppers, rich tomato sauce and topped with Greek feta, served with rice and mixed salad

CHICKEN COMMANDARIA

chicken fillet, slowly caramelised in Commandaria wine, mushrooms, potato mash, winter vegetables

DUCK L'ORANGE & POMEGRANATE

duck breast, pan-seared & finished in a orange & pomegranate sauce, served with braised cabbage & potato mash

FILLET OF STEAK extra €10.00

free range, Aberdeen angus, served with potato mash, sauteed spinach and grilled broccoli, in Diane sauce.

IBERICO PORK CUTLETS extra €5.00

Iberico Pork Cutlets, marinated in our signature BBQ sauce, char-grilled to a crisp exterior and juicy interior, paired with our velvety potato mash and broccoli

LAMB SHANK

slow-cooked lamb shank, braised in red wine and shallot sauce, served with a creamy potato mash and a medley of winter vegetables

ARTICHOKE RISOTTO V

creamy arborio risotto, sauteed with garlic, onion, white wine, artichoke, caramelized carrot cream & vegan butter

MUSHROOM RISOTTO VO

fresh mushroom, garlic, butter, parmesan and wine, made with premium arborio risotto

DESSERT - select one dish

MELTING CHOCOLATE SPHERE

sticky cakes, banana cream, roasted hazelnut, with hot caramel sauce

DOUBLE CHOCOLATE CHEESECAKE

short bread, dark chocolate ganache infused with dark rum, cream cheese and cacao



NEW YEAR'S EVE

SET MENU

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